

Attorney Docket No. 9052-268

In re: Morgan et al.

Application No.: 10/542,115

Filing Date: July 12, 2005

In the Claims:

The following listing of claims will replace all prior versions and listing of claims in the application. Please amend the claims as follows.

1. (currently amended) An extruded porcine collagen film having a fat content made from an extrudable gel, wherein ~~the porcine collagen film has~~ said film has:

~~[[a]]~~ the fat content in the film which is reduced from that naturally present in a pig to a level below 20% on a dry weight basis from that naturally present in a pig;

a ratio by weight of collagen to fat in the film is at least 2.5 to 1; and

a collagen content that consists essentially of sow collagen, wherein any non-porcine collagen derived from sheep, poultry, birds and/or fish is present in an amount less than 10% by weight, and wherein any non-sow porcine collagen is derived from young pigs and is present in a ratio of collagen derived from young pigs to collagen derived from sows is in the range of 0:100 to 10:90 by weight~~[[,]]~~

~~wherein the film is in a form other than that of an extruded tubular casing.~~

2. (canceled)

3. (currently amended) The film according to Claim~~[[2]]~~ 1 wherein the fat content in the film is reduced below 18% by weight on a dry weight basis.

4. (previously presented) The film according to Claim 1 wherein the weight ratio of collagen to fat in the film is at least 4:1.

5. (previously presented) The film according to Claim 4 wherein the weight ratio of collagen to fat in the film is above 10:1.

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6. (previously presented) The film according to Claim 5 wherein the weight ratio of collagen to fat in the film is in the range 25:1 to 50:1.

7. (canceled)

8. (previously presented) The film according to Claim 1, wherein any non-porcine collagen derived from sheep, poultry, birds and/or fish is present in an amount less than 5% by weight.

9. (canceled)

10. (previously presented) The film according to Claim 1, which further comprises an alginate glycol.

11. (previously presented) The film according to Claim 10 wherein the alginate glycol is present in the gel in an amount of up to 0.5% by weight.

12. (previously presented) The film according to Claim 10 wherein the ratio of collagen to alginate glycol is in the range 95:5 to 75:25 by weight.

13. (previously presented) The film according to Claim 1 which further comprises a humectant.

14. (previously presented) The film according to Claim 13 wherein the humectant is present in an amount of 15 to 45% on a dry weight basis.

15. (previously presented) The film according to Claim 1 which further comprises a coagulating agent.

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16. (previously presented) The film according to Claim 1 wherein the gel comprises a collagen solids content in the range 2 to 10%.

17. (previously presented) The film according to Claim 1 having a wet tear strength in the extrusion direction greater than 300gf/mm.

18. (previously presented) The string or netting formed from the film of Claim 1.

19. (previously presented) A method of producing an extruded porcine collagen film, wherein the collagen content of the film consists essentially of sow collagen, and the method comprises the steps of:

producing defatted sow skins;

forming the sow skins into an extrudable gel; and

extruding the gel and forming a film.

20. (previously presented) The method according to Claim 19 wherein the sows skins are defatted by mechanical defleshing.

21. (previously presented) The food product wrapped with the porcine film of Claim 1.